



Masía Perelada Seco

Dry cava

Designation of Origin: Cava, a sparkling wine which is made following the traditional method, has fully established its identity in markets abroad in the last thirty years. Native grapes, a warm climate and the growing country all contribute to its distinctive character. Today Cava is second only to Champagne in world sales of sparkling wines. Cava's name derives from the Spanish word for an underground cellar, which became the term for the production method.

Varietals: Macabeo (50%), Xarel·lo (25%), Parellada (25%).

Winemaking: Temperature controlled fermentation off the skins.

Ageing: The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for about twelve months before disgorging.

ABV: 11.5% by Vol.

Sugar: 19 gr/l.

Acidity: 3.8 gr/l. (s.a.).

Type of bottle: Cava, green, 75 cl.

Tasting note: Bright pale yellow colour. Its fine aroma is basically floral, although it also has some pastry hints. Well balanced, fresh and persistent in the mouth, it is pleasing for all the senses.

Cavas del Castillo de Perelada, S.A.

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